

# Pesto Eggplant dip with pita bread

**Serves:** tastes for class of 30

**Note to Volunteers:** all instructions in **bold** are to be assisted by volunteer

## Equipment Needed

cutting board  
knife  
food processor  
frying pan  
wooden spoon  
large sieve  
4 dip bowls  
4 serving plates

## Ingredients

- 400g eggplant
- 1 ripe tomato (about 8 oz.)
- 3 to 4 tablespoons olive oil
- 1/2 cup loosely packed basil leaves
- 1 clove garlic
- 1/2 lemon
- Salt and pepper

## Ingredients for pita crisps

4 large pita breads  
extra oil for brushing  
za'atar

## What to do

1. Trim the ends of the eggplant and cut lengthwise into quarters and then into cubes.
2. Put in bowl and add 2 Tbsp of oil and mix well.
3. Heat the grill pan on medium heat and grill the eggplant until golden brown, turning each side.
4. Peel the garlic. Put into bowl of the food processor.
5. Stack the basil leaves on the cutting board and roll into a cigar shape and coarsely shred with knife. Add to the processor.
6. Process the garlic and basil until blended.
7. Cut the tomato into quarters and add to processor along with 1 Tbsp oil, the grilled eggplant and lemon juice. Process until coarsely chopped.

## What to do for pita crisps

1. Preheat the oven to 200 °C
2. Brush pita breads lightly with oil and sprinkle with za'atar.
3. Using scissors, carefully cut into serving size pieces and place on oven tray.
4. Put trays in oven and cook for 5-8 minutes or until crisp.
5. Using pot holders, remove trays from oven. Place hot tray on cooling rack or trivet.
6. Use tongs to place pita chips on serving plates.